Attachment F

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AND NAM	ΛE		CITY Gyulai	
FOREIGN PLANT REVIEW FORM	02-1	3-2002	3-2002 05, Gyulai Huskombinat COUNTR Hungary				
NAME OF REVIEWER		-	EIGN OFFICIAL	EVALUATION	ridigary		
Dr.S.P.Singh	1	andor Til		l	Acceptable Acc	ceptable/ review Unacce	eptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			U = Unacceptable	N -	Not Reviewed	O = Does not ap	ply
1. CONTAMINATION CONTROL	ï	Cross o	contamination prevention	28 A	Formulations		
(a) BASIC ESTABLISHMENT FACILITIES	_	Equipm	ent Sanitizing	29 A	Packaging materi	als	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confir	mation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label clair	ms	69 A
Hand washing facilities	04 M	(d) E	STABLISHMENT SANITATION PROGRA	AM	Inspector monito	ring	60 A
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing sched	lules	61 A
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equip	ment	62 A
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing record	ds	63 A
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedure:	S	65 A
Temperature control	10 A	Animal	identification	37 A	Container closure exam		
Lighting	11 A	Antem	ortem inspec. procedures	38 A	Interim container handling		
Operations work space	12 A	Antem	Antemortem dispositions		Post-processing handling		68 A
Inspector work space	13 A	Humar	ne Slaughter	40 A	Incubation procedures		69 A
Ventilation	14 A	Postm	ortem inspec. procedures	41 A	Process, defect actions plan		70 A
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing contr	ol inspection	71 A
Equipment approval	16 A	Conde	mned product control	43 A	6. COMPLIANCE/E	CON. FRAUD CONTRO)L
(b) CONDITION OF FACILITIES EQUIPMEN	π	Restricted product control 44A		44 A	Export product identification		72 A
Over-product ceilings	17 A	Return	ed and rework product	45 A	Inspector verifica	ation	73 A
Over-product equipment	16 A		3. RESIDUE CONTROL		Export certificate	es	74 A
Product contact equipment	19 A	Residu	e program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Sampl	ing procedures	47 A	Inspection super	vision	76 A
Dry storage areas	21 A	Residu	e reporting procedures	48 A	Control of secur	ity items	77 A
Antemortem facilities	22 A	Appro	val of chemicals, etc.	49 A	Shipment securi	ty	78 A
Welfare facilities	23 A	Storaç	ge and use of chemicals	50 A	Species verificat	ion	7°A
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" statu	s 	80 _A
(c) PRODUCT PROTECTION & HANDLIN		Pre-bo	oning trim	51 A	Imports		81 _A
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 A	SSOP		^
Personal hygiene practices	26 A	Ingred	lients identification	53 A	НАССР		٨
Sanitary dressing procedures	27 A	Contr	ol of restricted ingredients	54 A	COMMENTS MA	DE ON REVERSE	

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FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME 05, Gyulai Huskombinat	CITY Gyulai COUNTRY Hungary
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FORE Dr.Sandor Til		ceptable/ review Unacceptable

COMMENTS:

M.05=No warm water supply in hand washing facilities in Locker-change rooms. Mechanical problem, immediately corrected. Windows were not shut tight in locker rooms-potential for vermins and flies, immediately corrected.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVI	W DATE	ESTABLISHMENT NO. AND NAM	E	CITY	
INTERNATIONAL PROGRAMS	02	-14-02 06, Papai Huskombinat			Papa COUNTRY	
FOREIGN PLANT REVIEW FORM					Hungary	
NAME OF REVIEWER Dr. S. P. Singh		e of fore	IGN OFFICIAL		EVALUATION Acceptable Acceptable Re-review Un	
CODES (Give an appropriate code for each	review	item listed	below			acceptabl
A = Acceptable M = Margin	ally Ac	ceptable	U = Unacceptable	N -	Not Reviewed 0 = Does not	apply 65
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	. A	Formulations	A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product	reconditioning	31 Å	Label approvals	58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRAM	М	Inspector monitoring	60 A
Sanitizers	05 A	Effectiv	ve maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equipment	62 A
Pestno evidence	07 A	Operati	ional sanitation	35 A	Processing records	63 A
Pest control program	80 A	Waste	disposal	36 A	Empty can inspection	64 A
Pest control monitoring	P09		2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal	identification	37 A	Container closure exam	66 _A
Lighting	11 A	Antem	Antemortem inspec. procedures		Interim container handling	67 A
Operations work space	12 A	Antem	ortem dispositions	39 A	Post-processing handling	68 A
Inspector work space	13 A	Human	e Slaughter	40 A	Incubation procedures	69 A
Ventilation	14 A	Postmo	ortem inspec. procedures	41 A	Process. defect actions plan	1t 70
Facilities approval	15 A	Postmo	ortem dispositions	42 A	Processing control inspection	n 71
Equipment approval	16 A	Conde	mned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTR	
(b) CONDITION OF FACILITIES EQUIPMEN	π	Restricted product control			Export product identification	72 A
Over-product ceilings	17 A	Return	ed and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residu	e program compliance	46 A	Single standard	75
Other product areas (inside)	20 A	Sampli	ing procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residu	e reporting procedures	48 A	Control of security items	77
Antemortem facilities	22 A	Appro	val of chemicals, etc.	49 A	Shipment security	78
Welfare facilities	23 A	Storag	e and use of chemicals	50 A	Species verification	79
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL	<u> </u>	"Equal to" status	80
(c) PRODUCT PROTECTION & HANDLIN	G.	Pre-bo	ning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Bonele	ess meat reinspection	52 A	SSOP	٨
Personal hygiene practices	26 A		ients identification	63 A	НАССР	A
Sanitary dressing procedures	27 A		ol of restricted ingredients	54 A	COMMENTS MADE ON REVERSE	1
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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AND	NAME	CITY Szeged	
FOREIGN PLANT REVIEW FORM	02-2	25-2002	07, Pick Szeged		COUNTRY Hungary	
NAME OF REVIEWER			I IGN OFFICIAL		EVALUATION	
Dr.S.P.Singh		nre Ryda			Acceptable Acceptable/ Re-review Unac	ceptabl
CODES (Give an appropriate code for each of A = Acceptable M = Margin			U = Unecceptable	N	■ Not Reviewed 0 = Does not a	pply
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PRO		Inspector monitoring	60 A
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preope	rational sanitation	и A	Processing equipment	62 A
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing records	63 A
Pest control program	80 A	Waste	disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal	identification	37 A	Container closure exam	66 A
Lighting	11 A	Antem	Antemortem inspec. procedures		Interim container handling	67 A
Operations work space	12 A	Antem	ortem dispositions	39 A	Post-processing handling	68 A
Inspector work space	13 A	Humar	ne Slaughter	40 A	Incubation procedures	69 A
Ventilation	14 A	Postm	ortem inspec. procedure	s 41 A	Process. defect actions plant	70 A
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing control inspection	1 71A
Equipment approval	16 A	Conde	mned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONT	ROL
(b) CONDITION OF FACILITIES EQUIPMEN	π	Restricted product control 44			Export product identification	72 A
Over-product ceilings	17 A	Return	ed and rework product	45 A	Inspector verification	73
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	74
Product contact equipment	19 A	Residu	ue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampl	ing procedures	47 A	1	76
Dry storage areas	21 A	Residu	e reporting procedures	48 A	Control of security items	"
Antemortem facilities	22 A	Appro	val of chemicals, etc.	49 A	1	78
Welfare facilities	23 A	Storag	ge and use of chemicals	50 A	Species verification	79
Outside premises	24 A		4. PROCESSED PRODUCT CONT	ROL	"Equal to" status	80
(c) PRODUCT PROTECTION & HANDLIN		1	oning trim	51 A	Imports	81
Personal dress and habits	25 A		ess meat reinspection	62 A	SSOP	٨
Personal hygiene practices	26 A	Ingred	dients identification	53 A	НАССР	A
Sanitary dressing procedures	27 A	Contr	ol of restricted ingredien	ts 54	COMMENTS MADE ON REVERSE	

FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	1	EVIEW DATE ESTABLISHMENT NO. AND NAI		VIC		Kapuvar		
FOREIGN PLANT REVIEW FORM	02-1	18-2002 010, Ringa Huspari Rt				COUNTRY Hungary		
NAME OF REVIEWER Dr. S.P.Singh		e OF FORE	IGN OFFICIAL		EVALUATION Acceptable Re-review	ole/ Unacce	aptable	
CODES (Give an appropriate code for each A = Acceptable M = Margin			i below) U = Unacceptable	N =	Not Reviewed O	= Does not ap	 ply	
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 A	Formulations			
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials			
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confirma	tion	57 A	
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals		58 A	
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims		69 A	
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGR		Inspector monitoring]	60 A	
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing schedule	s	61 A	
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equipme	nt	62 A	
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing records		63 A	
Pest control program	80 A	Waste	disposal	36 A	Empty can inspection	n	64 A	
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 A	
Temperature control	10 A	Anima	identification	37 A	Container closure ex	æm	66 A	
Lighting	11 _A	Antem	ortem inspec. procedures	38 A	Interim container ha	ndling	67 A	
Operations work space	12 A	Antem	ortem dispositions	39 A	Post-processing han	dling	68 A	
Inspector work space	13 A	Humar	ne Slaughter	40 A	Incubation procedur	es	69 A	
Ventilation	14 A	Postm	ortem inspec. procedures	41 A	Process. defect actions plans			
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing control -	- inspection	71A	
Equipment approval	16 A	Conde	mned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONT			
(b) CONDITION OF FACILITIES EQUIPME	NT	Restricted product control 44		44 _A	Export product identification		72 A	
Over-product ceilings	17 A	Return	ed and rework product	45 A	Inspector verificatio	n	73 A	
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates			
Product contact equipment	19 A	Residu	e program compliance	46 A	Single standard		75 A	
Other product areas (inside)	20 A	Sampl	ing procedures	47 A	Inspection supervisi	on	76 A	
Dry storage areas	21 A	Resido	e reporting procedures	48 A	Control of security	items	77A	
Antemortem facilities	22 A	Appro	val of chemicals, etc.	49 A	Shipment security		78 A	
Welfare facilities	23 A	Storag	ge and use of chemicals	50 A	Species verification		79 A	
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL	-	"Equal to" status		80 A	
(c) PRODUCT PROTECTION & HANDLE	IG .	Pre-bo	oning trim	51 A	Imports		41 _A	
Personal dress and habits	25 A	Bonel	ess meat reinspection	62 A	SSOP		^	
Personal hygiene practices	26 A	Ingred	lients identification	53 A	НАССР		A	
Sanitary dressing procedures	27 A	_1	ol of restricted ingredients	54 A	COMMENTS MADE C	ON REVERSE	T	
TOIR FRANK ACAN A 191041 DEDI ACCC CO	HC CA014	9530 3 (11/	ON WURTH MAY BE INCENTINETH EYHATIST	£U.	Danisand as 0COD14 t	On Catarana but Nate	<u> </u>	

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		EW DATE ESTABLISHMENT NO. AND NAME				Gyongyos		
FOREIGN PLANT REVIEW FORM	02-1	19-2002 024, Falco Trade Rt.				COUNTRY Hungary		
NAME OF REVIEWER Dr. S. P. Singh		OF FOREIGN OFFICIAL Candor Tili				EVALUATION Acceptable	Acceptable/ Re-review U	nacceptable
CODES (Give an appropriate code for each A = Acceptable			d below) U = Unacceptable	0	N =	Not Reviewed	O ≠ Does no	it apply
1. CONTAMINATION CONTROL	•	· · · · · · · · · · · · · · · · · · ·	contamination prevention	on	28 M	Formulations		
(a) BASIC ESTABLISHMENT FACILITIES		Equipn	nent Sanitizing		29 A	Packaging materials		
Water potability records	01 A	Produc	t handling and storage		30 A	Laboratory co	onfirmation	67 A
Chlorination procedures	02 A	Produc	t reconditioning		31 A	Label approv	als	68 A
Back siphonage prevention	03 A	Produc	t transportation		32 A	Special label	claims	59 A
Hand washing facilities	04 A	(d) (ESTABLISHMENT SANITATION P	ROGRAM		Inspector mo	nitoring	60 A
Sanitizers	05 M	Effecti	ve maintenance progra	m	33 A	Processing se	chedules	61 A
Establishments separation	06 A	Preope	erational sanitation		34 A	Processing e	quipment	62 A
Pestno evidence	07 A	Operat	tional sanitation		35 A	Processing re	ecords	63 A
Pest control program	80 A	Waste	disposal		36 A	Empty can in	spection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL				Filling proced	65 A	
Temperature control	10 A	Anima	Animal identification			Container clo	4	
Lighting	11 _A	Anten	Antemortem inspec. procedures			Interim conta	67 A	
Operations work space	12 A	Anten	nortem dispositions		39 A	Post-process	68 A	
Inspector work space	13 A	Huma	ne Slaughter		40 A	Incubation p	69 A	
Ventilation	14 A	Postm	ortem inspec. procedur	res	41 A	Process. defect actions plan		
Facilities approval	15 A	Postm	ortem dispositions		42 A	Processing of	control inspect	ion 71 A
Equipment approval	16 A	Conde	emned product control		43 A	5. COMPLIANCE/ECON. FRAUD CON		
(b) CONDITION OF FACILITIES EQUIPME	NT	Restricted product control 44		44 _A	Export produ	uct identification	72 A	
Over-product ceilings	17 A	Retur	ned and rework produc	t	45 A	Inspector ve	rification	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL			Export certif	ficates	74 A
Product contact equipment	19 A	Resid	ue program compliance	1	46 A	Single stand	lard	76 A
Other product areas (inside)	20 A	1 '	ling procedures	-	47 A	Inspection s	upervision	76 A
Dry storage areas	21 A	Resid	ue reporting procedures	s	46 A	Control of s	ecurity items	77 A
Antemortem facilities	22 A	Appro	oval of chemicals, etc.		49 A	Shipment se	ecurity	78 A
Welfare facilities	23 A	Stora	ge and use of chemical	ls	50 A	Species ver	ification	79 A
Outside premises	24 A		4. PROCESSED PRODUCT CO	NTROL		"Equal to" s	status	●0 A
(c) PRODUCT PROTECTION & HANDLE	NG	Pre-b	oning trim		51 A	Imports		91 _A
Personal dress and habits	25 A	Bone	less meat reinspection		52 A	(SSUP		A
Personal hygiene practices	26 A	Ingre	dients identification		63 A	НАССР		^
Sanitary dressing procedures	27 A	_1	rol of restricted ingredic		54 A		TS MADE ON REVERSE	
TOIR PART ATAN A TAMAL DEBLACES	CIC CUB	4 4520.2 (11	IOM WHICH MAY RETISED THITH ET	YHAIKTEN	•	Manhand a	- BCUOM DOU CHEMON	hu Pakina

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Gyongyos	
	02-19-2002	024, Falco Trade Rt.	COUNTRY Hungary	
NAME OF REVIEWER Dr. S. P. Singh	NAME OF FORE Dr. Sandor Ti		ceptable/ -review Unacceptable	

COMMENTS:

M.05 = Sanitizers were not at 82c in boning room in pork processing area. Government officials closed the area and restarted after mechanical problem was fixed.

M.28 = Cross contamination was observed on finished carcasses ready to enter in blast freezer due to dirty plastic flaps touching each carcass.

FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS]		MENT NO. AND NAME	t		Kaposvar	
FOREIGN PLANT REVIEW FORM	02-2	0-2002 062, Kome	eta 99 Kft			COUNTRY Hungary	
NAME OF REVIEWER Dr. S. P. Singh		OF FOREIGN OFFICIA nre Ryda	L	EVALUATION Acceptable	Acceptable/ Re-review Unacc	eptable	
CODES (Give an appropriate code for each A = Acceptable M = Margin			- Unacceptable	N =	Not Reviewed	O = Does not ac	
A = Acceptable M = Margin 1. CONTAMINATION CONTROL	ally AC	Cross contaminat		28	Formulations	O = Does not ap	55 55
1. CONTAININATION CONTROL				A 29			A 56
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitiz	zing	A	Packaging ma	aterials	A
Water potability records	01 A	Product handling	and storage	30 A	Laboratory co	onfirmation	57 A
Chlorination procedures	02 A	Product recondition	oning	31 A	Label approve	als	58 A
Back siphonage prevention	03 A	Product transport	ation	32 A	Special label	claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMEN	T SANITATION PROGRA	м	Inspector mo	nitoring	60 A
Sanitizers	05 A	Effective mainten	ance program	33 A	Processing so	chedules	61 A
Establishments separation	06 A	Preoperational sa	nitation	34 A	Processing e	quipment	62 A
Pestno evidence	07 A	Operational sanita	ation	35 A	Processing re	ecords	63 A
Pest control program	80 A	Waste disposal			Empty can inspection		
Pest control monitoring	09 A	2. DISE	ASE CONTROL	1	Filling proced	lures	65 A
Temperature control	10 A	Animal identification			Container closure exam		
Lighting	11 _A	Antemortem inspec. procedures			Interim container handling		
Operations work space	12 A	Antemortem disp	ositions	39 A	Post-processing handling		
Inspector work space	13 A	Humane Slaughte	er	40 A	Incubation procedures		
Ventilation	14 A	Postmortem inspe	ec. procedures	41 _A	Process. defect actions plan		70 A
Facilities approval	15 A	Postmortem disp	ositions	42 A	Processing control inspection		77 <u>A</u>
Equipment approval	16 A	Condemned prod	uct control	43 A	5. COMPLIANCE/ECON. FRAUD CONT		Or T
(b) CONDITION OF FACILITIES EQUIPMEN	ιτ	Restricted product control 44A		44 A	Export produ	ct identification	72 A
Over-product ceilings	17 M	Returned and rev	vork product	45 A	Inspector ve	rification	73 A
Over-product equipment	18 A	3. RES	HOUE CONTROL	J	Export certif	icates	74 A
Product contact equipment	19 A	Residue program	compliance	46 A	Single stand	ard	75 A
Other product areas (inside)	20 M	Sampling proced	ures	47 A	Inspection s	upervision	76 A
Dry storage areas	21 A	Residue reporting	g procedures	48 A	Control of se	ecurity items	77 _A
Antemortem facilities	22 A	Approval of cher	nicals, etc.	49 A	Shipment se	curity	78 A
Welfare facilities	23 A	Storage and use	of chemicals	50 A	Species veri	fication	779 A
Outside premises	24 A	4. PROCESSE	ED PRODUCT CONTROL		"Equal to" s	tatus	90 _A
(c) PRODUCT PROTECTION & HANDLIN	 G	Pre-boning trim		51 A	Imports		101
Personal dress and habits	25 A	Boneless meat re	einspection	52 A	SSOP		1
Personal hygiene practices	26 A	Ingredients ident	tification	63 A			
Sanitary dressing procedures	27 A	Control of restric	cted ingredients	54 A	COMMENT	'S MADE ON REVERSE	+

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME 062, Kometa 99 Kft	CITY Kaposvar
	02-20-2002	002, Rouicta 99 KR	COUNTRY Hungary
NAME OF REVIEWER Dr. S. P. Singh	Dr. Imre Ryd		ceptable/ Unacceptable

COMMENTS:

17-M = Condensation in carcass cooler was dripping but on carcasses. Govt. of Hungary officials took corrective action immediately.

20-M = Plastic containers in boning and cutting rooms were not identified for edible and inedible products.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIE	W DATE	ESTABLISHMENT NO. AND NAM	Ε		CITY Ceg		
FOREIGN PLANT REVIEW FORM	02-7	21-2002	147, Pick Szeged Rt				NTRY	
NAME OF REVIEWER		NAME OF FOREIGN OFFICIAL Dr. Sandor Tili			EVALUATION	Acceptable	/	
Dr. S. P. Singh CODES (Give an appropriate code for each)					Acceptable	Re-review		nacceptable
A = Acceptable M = Margin			U = Unacceptable	N =	Not Reviewed	0 =	Does no	t apply
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 A	Formulations	; 		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging m	aterials		56 A
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Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approv	als		58 A
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label	claims		59 A
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA	M	Inspector mo	onitoring		60 A
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing s	chedules		61 A
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing e	quipment	l	62 A
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing re	ecords		63 A
Pest control program	08 A	Waste	disposal	36 A	Empty can in	nspection		64 A
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures			65 A
Temperature control	10 A	Animal	identification	37 A	Container cle	osure exa	ım	6 6
Lighting	11 A	Antem	ortem inspec. procedures	38 A	Interim container handling			67 A
Operations work space	12 A	Antem	ortem dispositions	39 A	Post-processing handling		68 A	
Inspector work space	13 A	Humar	ne Slaughter	40 A	Incubation procedures		69 A	
Ventilation	14 A	Postm	ortem inspec. procedures	41 A	Process. defect actions plan		nt 70 A	
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing of	control -	inspecti	on 71 _A
Equipment approval	16 A	Conde	mned product control	43 A				
(b) CONDITION OF FACILITIES EQUIPMEN	π	Restricted product control 44			Export produ	fication	72 A	
Over-product ceilings	17 A	Return	ned and rework product	45 A	Inspector ve	rification	····	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certif	ficates		74 A
Product contact equipment	19 A	Residu	ue program compliance	46 A	Single stand	lard		75 A
Other product areas (inside)	20 A		ing procedures	47 A	Inspection s	upervisio	n	76
Dry storage areas	21 A	Resido	ue reporting procedures	48 A	Control of s	ecurity it	ems	77,
Antemortem facilities	22 A	Appro	val of chemicals, etc.	49 A	Shipment se	curity		78
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